

# LITTLE ENGINE

W I N E S

## 2018 GOLD MERLOT

### VITICULTURE NOTES

The 2018 growing season got off to a normal start with bud break in late April. Vine growth was rapid and ample due to wet soils from a heavy snow pack. Canopy management was crucial immediately afterwards and throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. Hazy skies in August and a cooler than normal September delayed ripening for some varieties. October was dry and mild and allowed red varieties to ripen with a long hang time.

Sourced primarily from estate grown Merlot grapes at our Corbishley Vineyard, harvest dates were at the end of October based on flavour and tannin ripeness in the vineyard. Crop yield was 3 tons per acre, quite low for Merlot standards, to ensure fruit concentration.

### WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Merlot grapes are destemmed only into one-ton fermenters ensuring a high proportion of whole berries. After 6-7 days of cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel.

Our Merlot prefers 100% French Oak, undergoes spontaneous malolactic fermentation and matures in barrel for 16 months with no racking until pre-bottle blending. The 2018 Gold Merlot is 56% new oak puncheons and barrels with the balance in 2nd and 3rd fill barrels. Unfined & unfiltered prior to bottling.

### TASTING NOTES & SUGGESTED CELLARING

The concentrated nose entices you in with fruit forward notes of cassis, blackberry that are layered with a slight herbal accent. This full-bodied wine offers a full-palate experience with depth of flavours of blueberry, plums, anise and roasted almonds with mouth-coating luscious tannins. Elegant and well-structured, the complex finish is long and pronounced.

Enjoy now through 2028 under ideal cellaring conditions.



Production: 575 cases  
Alcohol: 14.4%  
pH: 3.47